



# OPERATING INSTRUCTIONS

## B. Instruction for Use:

The top panel can be raised by lifting up at the front for easy cleaning, and lighting of the top pilot, if provided.

The top pilot, when provided, should burn with a blue flame having a slightly yellow tip. The tip of flame should extend to approximately the top of the lighter body. Adjustment screw is located in the pilot line between the manifold and the pilot light, accessible by lifting the top.

The burners on the range have fixed orifices to burn propane gas at the proper input rate and no adjustment is necessary.

Do not leave the top burners on without any utensil. Overheating of the grates may cause the porcelain to craze and chip.

## C. Care and Cleaning

### General

Regular cleaning with warm detergent solution and a soft cloth will keep your range looking bright and new. This should be done as soon as range cools.

**PORCELAIN ENAMEL** — Wipe surface clean immediately. Do not use metal scouring pads or cleanser containing grit or acid.

**CHROME** — To keep the mirror-bright finish, wipe with damp cloth and dry thoroughly. Stubborn stains may be removed with lemon juice, vinegar or chrome polish.

## TOP BURNERS:

Top burners may be cleaned with a detergent solution. If any burner port should become clogged, clean with a toothpick. Never use pins or other metal objects to clean the ports, as they may become enlarged. If the burner is washed in a sink, dry immediately by shaking off all excess water and lighting the burner until all water has evaporated.

## D. THE FOLLOWING WARNINGS ARE IN THE INTEREST OF HEALTH AND SAFETY:

To insure against possible ignition of clothing or any other combustible material, the user should always adjust the top burner flame size so that it does not extend beyond the edge of the cooking utensil and also that extremely flammable liquids or materials not be stored in cabinet areas above the cooking appliance.

A gas range is not and should never be used as a space heater.

Do not leave the gas burning while traveling or while refueling your vehicle at a gasoline service station.

Do not leave the top burners on without a utensil for any length of time. Overheating of the grates may cause the porcelain enamel to craze and chip.

If your range is equipped with a top cover, do not leave it down when using the top burners. Turning on the top burner(s) with the cover down, will, most likely, create incomplete combustion. Flue products produced by incomplete combustion may be a health hazard.

This parts list is provided in order to simplify the ordering of repair parts, should it ever become necessary. Whenever placing a parts order, be certain to have your **complete model number, and serial number available**, due to the fact that the parts numbers may vary from one model to another. (Model and serial numbers may be found on nameplate located in top burner box.)

CODE	DESCRIPTION	NOTE
1	Cook Top .....	(Order by color)
2	Manifold Pipe .....	(Specify with or without top lighter) (Includes no top burner valves, etc.)
3	Manifold Cover .....	(Includes end cap)
4	Front Trim	
5	Top Burner Valve	
6	Top Burner Grate	
7	Valve Knob	
8	Top Burner .....	(Specify right/left, front/rear, and with or without top lighter)
9	Pressure Regulator	
A	Flash Tube Connector	
B	Top Lighter Assembly	
C	Flash Tube	

**NOTE:** The parts with letter codes are not on all models.

